

Early bird menu

2 Courses 23.5€

3 Courses 28.5€

MON - THURS

17.00 - 18.30

Cozze e Ndujia (2,4,14)

Fresh Mussels from Connemara, garlic, chilli and cherry tomatoes, Ndujia

Vitello tonnato (Gluten free) (3,7,10)

Sliced veal, delicate mayonnaise tuna sauce, anchovies and capers

Flan di spinaci (Vegetarian) (3,7,8)

Spinach Flan, blue cheese sauce, crunchy walnuts

Beef Cannelloni (1,3,7,8,12)

Bolognese ragout, shaped pasta, tomato sauce mozzarella and parmesan cheese

Pennette al Salmone e Asparagi (1,2,4,7,12)

Penne pasta with Salmon, Asparagus, fresh cream and white wine

Pollo ripieno ai Funghi (1,7,12)

Chicken fillet stuffed with cooked ham and mozzarella cheese, wild mushroom sauce

served with roast potatoes

Melanzane alla Parmigiana (1,7) Vegetarian

Baked deep fried slices of aubergines, mozzarella cheese, tomato sauce

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Tiramisu (7)

Panna Cotta al Popcorn (7)

Mousse al caffè' (7)

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We inform our costumers that food and beverages prepared and administrated here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present annex 2 of the EU reg. No. 1169/2011 "substances or products causing allergies os intolerances"

1. Cereals containing gluten, i.e wheat, rye, barley, oat, emmer, kamut, their derivate strains, and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanuts-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, Macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request

The management